



RATHFINNY

FLINT BARN DINNER MENU

WEDNESDAY – SATURDAY
18:00 – 20:00

Cuvée salami £5.00
Gordal olives £5.00
Ortiz anchovies £5.00

Flint Owl sourdough & whipped South Downs butter £4.50

–

STARTERS

Chicken & ham hock terrine, apricot preserve, brioche
Smoked mackerel, Heritage tomato, fennel, wild garlic pesto
Stracciatella, bitter leaf, roasted squash, pumpkin seeds, Todoli citrus

Suggestion to pair the Stracciatella with Cradle Valley Pinot Gris 2023 £10.00

–

MAINS

Fosse meadow Chicken, fregola, purple spouting broccoli, mushroom sauce
Hogget rump, lovage puree, heritage carrots, lamb jus
Line-caught seabass fillet, Thai fishcake, glass noodles, green curry sauce
Nettle & pea pearl barley, goats' cheese, crispy egg, pea shoots

Suggestion to pair the seabass with Cradle Valley Rose 2023 £10.00

SIDES £6.00 EACH

Triple-cooked chips, black garlic aioli
Spring greens, bacon butter

–

DESSERT

Milk toffee tart, burnt Todoli grapefruit
Gooseberry & elderflower posset, sable biscuit
Cashel blue, caramelised balsamic onion chutney, cracker

Suggestion to pair the gooseberry & elderflower posset with Rathfinny Classic Cuvée 2019 £12.25

–

TWO COURSES - £37.50

THREE COURSES - £42.50

Please inform us if you have food allergies or intolerances

A discretionary 12.5% service charge will be added to your final bill